

Appetizers

- SABRINA DUNCAN'S QUESO- SPINACH DIP.....9.50**
Served in a sour dough boule with chips.
- MIKE MINTER'S ARTICHOKE & CRAB DIP.....9.95**
Served in a sour dough boule with chips.
- JEFF TOMASCAK'S POTATO CHIPS.....6.95**
Housemade potato chips topped with bleu cheese crumbles, bleu cheese dressing and scallions.
- BOSTON REID'S CALAMARI.....8.95**
Julienne calamari steak lightly breaded and fried, served with housemade marinara sauce.
- ANGELA COPE'S BUFFALO CALAMARI.....9.95**
Julienne calamari steak lightly breaded, fried and tossed in buffalo sauce, served with housemade bleu cheese dressing.
- ADAM SHAPIRO'S SPRING ROLLS.....7.95**
Vegetable spring rolls deep fried and served with sweet & sour sauce and teriyaki sauce.
- TJ'S PUCHYR'S SHRIMP COCKTAIL.....8.95**
Six tiger shrimp served with housemade cocktail sauce.
- DEL ROZZELLE'S BUFFALO SHRIMP.....10.95**
8 breaded colossal tiger shrimp tossed in wing sauce and served with bleu cheese dressing and celery.
- TOM GROGAN'S BRUSCHETTA.....9.95**
Fresh bruschetta of tomato, kalamata olive, red onion and basil in a light balsamic marinade served with toasted croustades.

- HANDERHAN'S PARMESAN POTATO CAKES.....6.50**
Fresh potatoes, herbs and parmesan cheese, breaded and fried golden brown. Topped with dill mustard sauce and fresh grated parmesan cheese.
- MIKE WALLACE'S CHICKEN FINGERS.....8.95**
Five golden fried chicken fritters, served with fries and honey dijon dressing.
- CASEY MEARS' BUFFALO WINGS7.95**
Served with bleu cheese & celery.
- ROD MOSKOWITZ'S CRAB CAKES.....10.95**
Red Rocks famous crab cakes in miniature form. 3 - 2 oz. cakes served with Mesculin mix and dill mustard sauce.
- HEIDI HINES' CHICKEN & BLACK BEAN QUESADILLA.....8.95**
Two flour tortillas stuffed with chicken, black bean chili, and monterey jack cheese, seared and served with sour cream and salsa.
- BILL HALL'S MUSSELS.....8.95**
White wine steamed mussels with sun dried tomatoes, shallots and garlic.
- BRENELL MYATT'S THAI CHILI MUSSELS.....9.95**
Fresh Prince Edward Mussels steamed in spicy Thai garlic chili broth and finished with sriracha and toasted croustades.
- RANDY SMITH'S PEPPER CHARRED TUNA.....10.95**
4 oz. yellow fin tuna, dusted with black pepper and seared, served over a wakame salad with wasabi, pickled ginger and soy sauce.
- BILLY T'S JUMBO LUMP CRAB MEAT.....14.95**
5 oz. jumbo lump crab meat served with baby field greens, cocktail sauce and honey mustard.

Starter Soups

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| KIM DAVIS' SHE CRAB SOUP | Cup.....4.50 | Bowl.....5.95 |
| TRACY'S SOUP OF THE DAY | Cup.....3.50 | Bowl.....4.95 |

Starter Salads

- MARTY SMITH'S GARDEN SALAD.....4.50**
Mixed Greens with Roma tomato wedges, cucumber, sliced carrots, and red onions. Served with choice of dressing.
- ERIN CROCKER'S SMALL SPINACH SALAD.....4.95**
Stemless spinach with Roma tomato wedges, red onions, sliced button mushrooms, hardboiled eggs, housemade croutons and chopped bacon. Topped with hot bacon dressing.
- KD's SMALL CAESAR SALAD.....4.95**
Chopped romaine tossed with shredded imported parmesan, housemade croutons and classic Caesar dressing.

- CLIFF'S BLEU CHEESE WEDGE SALAD.....6.50**
1/4 wedge of fresh iceberg lettuce served with two beefsteak tomatoes and red onions. Topped with Red Rocks signature bleu cheese dressing and Danish bleu cheese crumbles.
- HONDOS' BABY FIELD GREENS SALAD.....6.50**
Baby field greens tossed with chanel goat cheese, pine nuts, dried cranberries and pomegranate vinaigrette.
- TAYLOR EARNHARDT'S CAPRESE SALAD.....7.95**
Fresh beefsteak tomato slices layered with imported bufala mozzarella. Topped with fresh chiffonade basil and balsamic vinaigrette.

Salads

- JON CARLSON'S CHICKEN AND GREENS.....9.45**
Grilled boneless breast atop mixed greens, seasonal veggies and your choice of dressing.
- BRAD COLEMAN'S ORIENTAL CHICKEN SALAD.....9.95**
Fresh mixed greens with pineapple and grapes, topped with a grilled chicken breast, tossed with our own housemade oriental dressing and topped with won ton strips.
- TROY STAFFORD'S GREEK SALAD.....9.50**
Mixed greens, sprouts, tomatoes, cucumbers, sliced red onions, kalamata olives, peppercinis and feta cheese, served with greek dressing.
Grilled Chicken.....11.50 Grilled Salmon.....12.50
- ERIC WARREN'S SALMON SALAD.....10.95**
Fresh salmon filet, grilled, atop mixed greens, tomatoes, cucumbers, onions and carrots, and choice of dressing.
- BILLY GROOM'S "SOUTHERN" SALAD.....11.50**
Fried and sliced chicken tenders atop a bed of mixed greens with cucumbers, tomatoes, red onions, boiled eggs, bacon pieces and cheddar cheese, served with your choice of dressing.

- MISS JACKIE'S CHICKEN CAESAR SALAD9.50**
Our version of this classic topped with grilled chicken breast.
Grilled Salmon.....11.50
- MIKE HELTON'S PITTSBURGH SALAD.....11.50**
Grilled marinated London Broil atop mixed greens, with cucumbers, tomatoes & red onions, topped with french fries, boiled eggs and cheddar cheese, served with your choice of dressing.
- JASON KYLE'S SPINACH SALAD.....9.50**
Spinach topped in a warm bacon vinaigrette dressing, tomatoes, red onions, mushrooms, boiled eggs, real bacon pieces and croutons.
Grilled Chicken.....11.50
- CINDY LAZES' FRUIT PLATE WITH CHICKEN SALAD9.95**
Array of seasonal fruit with our housemade all white meat chicken salad with red onion, celery, almonds, mayo and fine herbs.
- JASON LEFFLER'S BABY FIELD GREENS SALAD.....9.95**
Baby field greens tossed with chanel goat cheese, pine nuts, dried cranberries and pomegranate vinaigrette
Grilled Chicken.....11.95 Grilled Salmon.....12.95

DRESSINGS: Raspberry Vinaigrette, Balsamic Vinaigrette, Ranch, Bleu Cheese, Low Fat Italian, Honey Dijon, Thousand Island, Hot Bacon, Greek, Pomegranate Vinaigrette, Mandarin Orange & Oriental.

Pasta

- DALE POND'S SHRIMP AND SCALLOPS FRESCO.....16.95**
Sea scallops and gulf shrimp sautéed with garlic, artichoke hearts, mushrooms and sun-dried tomatoes, in Alfredo cream sauce, topped with imported cheese.
- BOB MCKILLOP'S CAJUN PASTA**
Spicy andouille sausage sautéed with creole vegetables tossed in our cajun cream sauce and topped with imported cheese.
Chicken12.95 Shrimp.....13.95
- JASON BAKER'S LOBSTER RAVIOLI..... 18.95**
Lobster filled ravioli, tossed in sherry-lobster cream sauce accompanied by pan seared shrimp, scallops and asparagus tips, topped with imported cheese.
- STEVE URVAN'S SOUTHWESTERN CHICKEN RAVIOLI.....12.95**
Fresh ravioli filled with smoked chicken, black beans, monterey jack cheese a hint of ricotta cheese and jalapeno, finished in tomato crème, topped with imported cheese.

- BLAINE ROUSCH'S VEGGIE ROTINI.....10.95**
Sautéed broccoli, mushrooms, sun-dried tomatoes, in a garlic and white wine sauce with rotini pasta and finished with imported cheeses.
Chicken.....12.95 Shrimp.....13.95
- ERIC SORBY'S GOURMET PASTA.....9.95**
Roma tomatoes, black olives, feta cheese & fresh spinach tossed in a white wine & garlic sauce, and topped with imported cheese.
- MIKE RUCKER'S CHICKEN PENNE PASTA.....10.95**
Tender bites of sauteed chicken tossed with our housemade marinara sauce and penne pasta, and topped with imported cheese.
- ACE & TJ'S CHICKEN QUATTRO FORMAGGIO.....12.95**
Penne pasta tossed with chicken, bacon, mushrooms, roma tomatoes, scallions in a four cheese cream sauce.

Steaks & Ribs

TODD BRAUN'S KOBE FILET.....85.00
 8 oz "RATED BEST BEEF IN THE WORLD" Grilled and properly seasoned. Served with garlic smashed potatoes, broccolini and baby carrots.

RON HERBERT'S KOBE FILET & GRILLED SHRIMP.....45.00
 4oz Kobe filet "RATED BEST BEEF IN THE WORLD" with 4 grilled shrimp, served with garlic smashed potatoes and baby carrots.

JOHN LOVE'S PRIME SIRLOIN18.95
 10 oz. center cut prime beef sirloin, char-grilled to order, topped with crispy onions, served with garlic smashed potatoes and sautéed green beans.

JEFF GORDON'S RIBS.....19.95
 Full rack of hickory smoked Danish baby back ribs, slow roasted and smothered with our own housemade BBQ sauce, served with baked beans and seasoned french fries. **Half Rack.....15.95**

RAY EVERNHAM'S PETITE FILET.....19.50
 6 oz. center cut Certified Angus Beef filet, char-grilled to order, served with garlic smashed potatoes and sautéed green beans.

ROBBY GORDON'S TENDERLOIN.....25.95
 10 oz. center cut Certified Angus Beef filet, char-grilled to order, served with garlic smashed potatoes and sautéed green beans.

BRETT UNDERWOOD'S NY STRIP STEAK.....20.95
 11 oz. center cut Certified Angus Beef NY strip, char-grilled to order, topped with crispy onions, served with garlic smashed potatoes and sautéed green beans.

MICHAEL WALTRIP'S FILET & CRAB CAKE.....27.95
 6oz. Filet accompanied by our housemade crab cake finished with a dill mustard sauce, served with garlic smashed potatoes and sautéed green beans.

DAVID STREMMER'S BLEU CHEESE FILET.....21.95
 6 oz. center cut Certified Angus Beef filet, char-grilled to order, finished with Danish bleu cheese, served with garlic smashed potatoes and sautéed green beans.

ALEX GILLET'S FILET OSCAR.....29.95
 A trio of char-grilled filet medallions served with garlic smashed potatoes and steamed asparagus topped with lump crab meat and béarnaise sauce.

JIMMIE JOHNSON'S BLEU CHEESE FILET MEDALLIONS.....22.95
 Triple 3 oz. filet medallions, char-grilled to order, layered with bleu cheese crumbles, a grilled portabella mushroom cap, garlic smashed potatoes, asparagus and crispy fried onions.

DENNY HAMLIN'S PRIME FILET.....33.95
 8 oz. prime filet char-grilled to order, served with garlic smashed potatoes and baby carrots.

KYLE BUSCH'S BLACK & BLEU PRIME FILET.....35.95
 8oz Prime Filet blackened and topped with Danish bleu cheese, served with garlic smashed potatoes and asparagus.

Seafood

HERMIE SADLER'S SALMON.....16.95
 8 oz. grilled salmon topped with a lemon dill butter sauce, served with wild rice and sautéed green beans.

NOAH LAZE'S SOUTHERN CITRUS SEA BASS.....24.95
 8oz. Pan seared sea bass over sweet potato chips with sautéed spinach finished with a buerre Grand Marnier, citrus wedges and a port wine reduction.

AJ ALLMEDINGER'S BLACKENED GROUPE.....20.95
 8oz. pan seared blackened grouper, served with wild rice and steamed asparagus.

GREG FORNELLI'S BLACKENED MAHI MAHI.....18.95
 8oz. pan seared blackened mahi mahi, served with garlic smashed potatoes and steamed asparagus.

TAMMY DYER'S ALMOND GROUPE.....21.95
 8oz. almond encrusted black grouper over wild rice risotto and steamed asparagus finished with buerre Grand Marnier and balsamic reduction topped with fresh sprouts.

MELISSA ROSATO'S PANKO MAHI.....19.95
 8oz. Panko encrusted Mahi served with wasabi smashed potatoes and steamed asparagus finished with a soy butter.

BUFFY WALTRIP'S SESAME TUNA.....20.95
 8oz. Sesame seared yellow fin tuna over wild rice risotto and steamed asparagus finished with a ginger teriyaki broth.

KASEY KAHNE'S LOBSTER TAIL DINNER.....35.95
 8 oz. South African cold water (Tristan) lobster tail, steamed and served with drawn butter, garlic smashed potatoes and sautéed green beans.

JOHN SUGGS' CHILEAN SEA BASS.....24.95
 8oz. Pan seared sea bass served with wild rice risotto and steamed asparagus topped with a pineapple chutney.

MATTEI'S FILET & LOBSTER.....49.95
 6 oz. center cut Certified Angus Beef filet, char-grilled to order, along with a broiled 8oz. South African cold water (Tristan) lobster tail, served with our garlic smashed potatoes and sautéed green beans.

Chef's Specialties

ELLIOTT SADLER'S BBQ CHICKEN.....14.50
 Ashley Farms Free Range chicken breast, roasted and grilled, smothered with our housemade barbeque sauce, served over a bed of risotto and steamed vegetables.

FRANKIE'S MEATLOAF.....13.50
 Chef's special blend of herbs and spices, topped with a portabella mushroom bourbon sauce, served with garlic smashed potatoes and steamed vegetables.

DIANNE DORTON'S LEMON HERB CHICKEN.....14.50
 Triple medallions of marinated boneless breast of chicken pan seared, simmered in a lemon and fresh herb butter sauce, served with garlic smashed potatoes and steamed vegetables.

JIM ROBBIN'S JAMBALAYA.....14.50
 Chicken, shrimp, and andouille sausage sautéed with onions, peppers, cajun spices and served with red rice. Garnished with green onions and diced roma tomatoes.

HELMI FEFEL'S CHICKEN MARSALA.....14.50
 Triple medallions of boneless breasts of chicken, lightly dusted in seasoned flour and sautéed with roma tomatoes, Marsala wine and sliced portabella mushrooms, served with wild rice and steamed vegetables.

MAX SIEGEL'S HOUSEMADE CRAB CAKES.....18.95
 Fresh lump crab meat pan seared until golden brown then topped with a dill mustard sauce, served with wild rice and steamed vegetables.

Sandwiches

All sandwiches served w/your choice of fries, herb smashed potatoes, parmesan potato cake, pasta salad, baked beans, wild rice, fruit cup or steamed veggies.

JASON WHITE'S BURGER.....8.50
 8 oz. Certified Angus Beef grilled and served on a Kaiser roll, with lettuce, tomato, and onion. Add 60¢ for bacon, mushrooms, grilled onions, cheddar, swiss, or provolone.

AUSTIN PEYTON'S CHICKEN SALAD SANDWICH.....8.95
 Our housemade all white meat chicken salad with red onion, celery, almonds, mayo and fine herbs.

RICH DAVIS' KOBE BEEF BURGER.....10.95
 8 oz. Premier American-style Kobe Beef, seared to order, served on a Kaiser roll, with lettuce, tomato and onion. Add 60¢ for bacon, mushrooms, grilled onions, cheddar, swiss, or provolone.

REED SORENSON'S REUBEN.....8.95
 Grilled layers of thinly sliced corned beef, swiss cheese, sauerkraut and homemade Russian dressing on rye bread.

BRETT KRUEGER'S CHICKEN SANDWICH.....8.95
 Marinated and grilled chicken breast topped with provolone cheese served on a Kaiser roll with lettuce and tomato.

DAVID GILLILAND'S CRABCAKE SANDWICH.....10.95
 Fresh lump crabmeat pan-seared until golden brown, topped with housemade dill mustard sauce, served on a Kaiser roll with lettuce and tomato.

JAMIE MCMURRAY'S PORTABELLA MUSHROOM MELT.....8.95
 Grilled portabella mushroom topped with grilled onions and provolone cheese served on a toasted English muffin with a housemade artichoke spread, sliced tomatoes and sprouts.

JOHN COWART'S FILET SANDWICH.....14.95
 Twin Beef tenderloin filet medallions, char-grilled to order, served on a multi-grain hoagie with horseradish sauce, topped with melted provolone cheese, lettuce & tomato.